



## Christmas Day Lunch 2024

SWAN HOTEL WOTTON

12PM-3PM

Canapés and Buck's Fizz on Arrival

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**Honey Roasted Parsnip Soup (V, VGO, GFO)**

Served with parsnip crisps and mini bread roll

**Prawn and Crayfish Tian (GFO)**

with cucumber ribbons and seafood pearls

**Ham Hock Terrine (GFO)**

Served with toasted bloomer and piccalilli chutney

**Pea, Leek, and Stilton Tart (V)**

with a tomato and herb dressing

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**Lemon Sorbet (V, VG, GF)**

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**Roast Turkey Paupiettes (GFO)**

Cranberry and chestnut stuffing, pigs in blankets, and all the trimmings

**Duo of Fillet Steak (GF)**

Infused fondant potatoes, cabbage medley, and red wine jus

**Poached Salmon Fillet (GF)**

Wild rice with asparagus and champagne cream

**Mushroom, Cranberry, and Chestnut Pithivier (V, VG, GF)**

Made with gluten free puff pastry, served with new potatoes, and a chestnut jus

**All served with seasonal vegetables**

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**Christmas Pudding (V)**

Served with brandy sauce or brandy ice cream

**Manhattan Stack (V)**

Rich dark chocolate truffle, toffee vanilla cream, cream profiterole, and gold caramel

**Crème Brûlée (V, GF)**

Raspberries, strawberries, and raspberry coulis

**Vegan Chocolate and Caramel Cake (V, VG, GF)**

Chocolate and spiced apple sponge cake, sea salted caramel sauce, and ice cream

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Tea/filter coffee and mince pies

**£80 per person, £35 per child (under 12)**

A non-refundable deposit of £20 per person is required at the time of booking, with final payment required on the day. Please note: we add a 10% discretionary service charge to all bills.